

BUFFALO TRACE

DISTILLERY

September 15, 2024

Hello!

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. We were honored to receive a Gold "Outstanding" Medal for last year's vintage in the 2024 International Wine and Spirits Competition.

We hope you are delighted with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery has ever produced. This collection of rye whiskey barrels was filled between March of 2005 and March of 2006 and carefully selected for this batch.

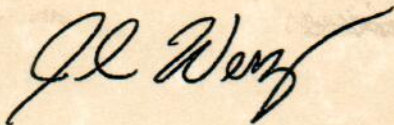
The crystal-clear glass bottle we've chosen showcases the whiskey's deep and rich color. The back label provides a full product history and description. Every case has been hand-bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this limited supply of Sazerac Rye 18 Year Old. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

Website: buffalotracedistillery.com

With best regards,



Jake Wenz
President and CEO
Buffalo Trace Distillery



HONOR TRADITION • EMBRACE CHANGE
113 GREAT BUFFALO TRACE
FRANKLIN COUNTY, FRANKFORT, KY 40601
TEL: 502.223.7641 | FAX: 502.875.5553
WWW.BUFFALOTRACEDISTILLERY.COM

SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: March 2005 and March 2006
Release: Fall of 2024
Release Brand name: Sazerac 18 Year Old Kentucky Straight Rye Whiskey
Proof for release: 90 proof

Recipe

Large Grain: Plump Rye
Small Grain: Kentucky Corn; Distillers Grade #1 and #2
Finish Grain: Distiller's Malted Barley

Cooking / Fermentation

Milling screen: #10
Cook Temperature: 240 degrees Fahrenheit
Water: Kentucky Limestone with Reverse Osmosis
Fermentation: Stainless Steel
Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler
Proof off still: 135 proof
Barrel: New, White Oak; #4 Char; charred for 55 seconds
Barrel maker: Cumberland Cooperage
Barrel entry proof: 125 proof
Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons
Warehouse: Rick Warehouse
Floor: Lower floors
Evaporation loss: 72% of the original whiskey lost to evaporation

Bottling

Filtration: Chill
Product Age: 18 years, 5 months old at bottling
Tasting comment: Nose: Robust bouquet of oak and leather with subtle hints of ripe plum, rye grain and earthy undertones
Palate: Bold burst of rye spice, which mellows into a harmonious fusion of rich smoke, dark cherry and rye, with a delicate touch of licorice
Finish: Lingers elegantly, leaving behind faint tobacco and charred oak, rounding out the experience with refined complexity